

This **Vecchio Samperi special reserve** started its aging process in **1978**, when Marco De Bartoli recovered the “perpetual” method (also known as a Solera system) at the Samperi's baglio, to make the traditional wine of the area, locally called stravecchio (very old), from which marsala wine originated.



For this purpose, he used old wines aged in barrels being already stored at the baglio, and to

which, every year, he added the wines he made with **overripe Grillo grapes**. Thanks to this process, he obtained a wine naturally rich in alcohol.

Marco, during the years, according to the traditional Solera system, made some reserves, taking the wine from the lower level, and transferring it into single oak casks.

In order to celebrate the 40th anniversary from the foundation of the winery, we decided to bottle one of the very first reserves he made, with an **average aging of 40 years**.

It is a reserve that naturally reached 18% alcohol by volume, while maintaining the aroma and the unmistakable oxidative style featured in all the different editions of our **Vecchio Samperi**.

It is a wine expressing the great power of the warm limestone territories of our district, and of the personality of the man who made it and, even nowadays, who makes us feel loud and clear his presence through its wines.

The label features an image created in 1983 by **Prof. Carlo Lauricella**, the same artist who, in 1980, designed the very first Vecchio Samperi's label. His creativity contributed greatly to the visual personality of the winery.

Classification: Fortified wine

Varietal: Grillo

Alcohol (% ABV): 17.5

Territory: Western Sicily, Contrada Samperi,
Marsala (TP)

Vineyard surface (ha): 12 (about 29 ac)

Age of vines: Between over 20 and over 40 years

Training system: Alberello (gobelet or head
training) and single Guyot system; 3,500 vines
per hectare

Alcohol: 17,5% vol. **Residual sugar:** 17 g/l **Total acidity:** 6,85 g/l **pH:** 3,27

Soil composition: Limestone, sandy loam, level land

Harvest: Manual, clusters put in small cases, starting at the end of September

Yield per hectare (hl): 20

Wine-making: Manual selection of the grapes, soft pressing, natural decanting, traditional fermentation in oak and chestnut vats at room temperature.

Aging: Aging of 40 years average in chestnut and oak vats, using the so-called Solera system

Food pairings: Don't wait till the end of the meal to serve Vecchio Samperi, but drink it with aged cheeses, braised meats or oven-baked turbot. At room temperature or slightly chilled, interesting and amazing as an aperitif.